BREADS	M/NM	FROM THE CHAR GRILL	M/NM
Garlic Bread	9/9.9	Served with your choice of Two Sides & Sauce	
Grilled Garlic & Herb Butter Ciabatta (V)  Cheesy Garlic Bread	11/12.1	300gm Grain Fed Angus Rump,	31/34.1
Garlic & Herb Butter Ciabatta, Melted Mozzarella (V)	11/12:1	Breakout River Cowra MBS2+ Flint Street Butchery, Forbes NSW	
Sweet Chilli Cheesy Garlic Bread Garlic & Herb Butter Ciabatta, Mozzarella, Sweet Chilli Sauce (V		300gm Grain Fed Scotch Fillet, True North Angus MBS2+	42/46.2
Add Bacon	4/4.4	Chinchilla, Queensland	
Pan Fried Prawn Toast Golden Sesame, Shallots, Cantonese Dipping Sauce	16/17.6	350gm Grain Fed Angus T-Bone, Breakout River Cowra MBS2+ Flint Street Butchery, Forbes NSW	39/42.9
STARTERS & SHARES	47/407	300gm 1824 Wagyu Sirloin MBS4+ Austral Downs, Northern Territory	54/59.4
Korean Corn Ribs  Manuka Honey & Soy Glaze, Spring Onions, Golden Sesame, Goche	17/18.7 uiang Sauce (V)	Tradies Mixed Grill	39/42.9
Salt & Pepper Calamari  Marinated Calamari, Lime Aioli, Fried Shallots, Lemon	17/18.7	Angus Rump, Sausage, Crumbed Lamb Cutlet, Streaky Bacon, Fried Egg, Grilled Tomato	
	G 15/16.5	Add Surf & Turf (GF) Creamy White Wine Reduction with Garlic King Prawns	9/9.9
V 61 : 50 W 1 5 1 0005 W1	i 24/26.4		
Chicken Souvlaki Skewers (4) Served with Tzatziki Sauce, Lemon Wedges (GF)	16/17.6	BURGERS & THE LIKE	
Lamb Skewers (4)	20/22.0	All served with a side of seasoned chips	04/02 4
Marinated Cowra Lamb in Native Herbs, Spices & Garlic, Smokey Bush Tomato Relish, Lemon (GF)		Forbes Inn Special Angus Beef Pattie, American Cheese, Bacon, Lettuce, Onions, Pickles, Special Burger Sauce	21/23.1
Lobster Spring Rolls (4) Served with Citrus Chilli Dipping Sauce	22/24.2	Southern Fried Chicken Southern Fried Chicken, American Cheese, Lettuce, Tomato, Chil	<b>19/20.9</b> Ii Jam Aioli
Crispy Fried Chicken Thai Style Marinated Chicken Breast, Sweet Chilli Sauce	17/18.7	Classic Cheeseburger Angus Beef Pattie, American Cheese, Pickles, Onion, Burger Sau	19/20.9
Steamed Spring Bay Mussels (1kg) Orzo Pasta, Marinara Sauce, Parsley, Charred Lemon	28/30.8	Char Grilled Halloumi  Marinated Halloumi, Wild Rocket, Tomato, Avocado, Sweet Chilli	19/20.9
CALADO		Steak Sandwich	24/26.4
SALADS	04/00 4	Sourdough, Scotch Fillet Steak, Rocket, Caramelised Onion, American Cheese, Bush Tomato Relish, Smokey BBQ Sauce	A
Classic Caesar Cos Lettuce, Maple Bacon, Caesar Dressing, Croutons, Boiled Egg,	21/23.1 Parmesan Crisp	(ADD ONS)	
Vietnamese Beef Noodle Salad 🊄	25/27.5	Pineapple 3/3.3	
Asian Herbs, Carrots, Cucumber, Radish, Cashews, Bean Sp	routs,	Fried Egg 3/3.3	
Vermicelli Noodles, Nuoc Cham Dressing	04/06/4	Bacon 4/4.4	
Teriyaki Salmon Poke Bowl Tasmanian Salmon, Pickled Cucumber, Shallots, Toasted Sesamon, Asian Herbs, Brown Rice, Edamame, Sriracha Mayonnaise (GF) (		Beef Pattie 6/6.6	
ADD ONS			1
Grilled Chicken Breast 7/7.7			
Grilled Tiger Prawns 9/9.9			
Grilled Angus Beef 9/9.9			
M   NM - Members Price   Non-Members Pr	rice		

**MAINS** M/NM Crispy Fried Chicken 24/26.4 Thai Style Marinated Chicken Breast, Sweet Chilli Sauce, Served with Choice of Two Sides 23/25.3 Fettuccini Carbonara Sautéed Streaky Bacon, Garlic, Mushrooms, Shallots, White Wine Cream, Egg, Shaved Parmesan 26/28.6 Spicy Prawn Linguine 🌌 Prawns, Chorizo, Baby Spinach, Chilli, Napolitana, Lemon Herb Crumb 25/27.5 **Beer Battered Fish** Crispy Flathead Fillets, Garden Salad, Seasoned Chips, Tartare Sauce, Lemon Wedge **Creamy Pumpkin Risotto** 24/26.4 Butternut Pumpkin, Garlic, Shallots, Crispy Sage, Shaved Parmesan, Truffle Oil (V) (GF) 32/35.2 **Crispy Skin Pork Belly** Roasted Pumpkin, Grapes, Burnt Sage Butter, Vin Cotta, Crumbled Fetta (GF) Pan Fried Tasmanian Salmon 31/34.1 Tasmanian Salmon Fillet, Baked Chat Potatoes, Asparagus, Mango Chilli Salsa, Green Goddess Dressing (GF) 32/35.2 Crumbed Lamb Cutlets (2) Served with your Choice of Two Sides & Sauce **Add Lamb Cutlet** 7/7.7 Sauces 3/3.3 Gravy / Diane / Mushroom / Peppercorn / Garlic Cream Sauce (GF)/ Red Wine Jus (GF) 8/8.8 Seasoned Chips w Aioli (GF) (V) Garden Salad w House Vinaigrette (GF) (V) Seasonal Vegetables w Olive Oil (GF) (V) Creamy Mashed Potato (GF) (V)

## FROM THE WOK STATION

House Slaw (GF) (V)

Drunkin Chicken Noodle 24/26.4

Chicken Breast, Garlic, Basil, Chilli, Stir Fried Asian Vegetables, Cashew Nuts, Oyster Sauce, Sesame Seeds, Vermicelli Noodles

King of Fried Rice 26/28.4

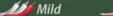
Shark Bay Prawns, Garlic, Basil, Stir Fried Asian Vegetables, Wok Station Special Sauce, Steamed Jasmine Rice (GF) (VGO)

Massaman Beef 25/27.5

Slow Cooked Thai Beef Curry, Crispy Shallot, Cashew Nuts, Steamed Jasmine Rice

Ocean & Earth 28/30.8

Combination Chicken, Beef, Prawn, Garlic, Basil, Stir Fried Asian Vegetables, Wok Station Special Sauce, Vermicelli Noodles







Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

(VGO) VEGAN BY REQUEST (V) VEGETARIAN (GF) GLUTEN FREE

### **SCHNITZEL & TOPPERS** Served with Choice of Two Sides & Sauce M/NM **Classic Chicken Schnitzel** 24/26.4 1824 Wagyu Beef 36/39.6 Schnitzel MBS3+ **Austral Downs, Northern Territory Add Schnitzel Topper** Classic Parmigiana 4/4.4 Napolitana Sauce, Shredded Ham, House Cheese Blend 9/9.9 **Ocean Topper** Marinated Prawns, Creamy White Wine Garlic Sauce Godfather 6/6.6 Smokey BBQ Sauce, Shredded Ham, Pepperoni, Chorizo, House Cheese Blend Carbonara Streaky Bacon, Mushrooms, Garlic Cream Sauce, Parmesan KIDS MENU Served with Vanilla Ice Cream with a choice of Topping: 12/13.1 Strawberry | Chocolate | Caramel | Sprinkles **Crumbed Chicken Nuggets** Cheeseburger **Battered Flathead Fillets** Spaghetti Carbonara **Angus Scotch Fillet Steak** DESSERT **Double Chocolate Mud Cake** 13/14.1 Whipped Double Cream, Champagne Strawberries, Shaved White Chocolate (V) **Banana**, Caramel & 13/14.1 **Pineapple Slice** Amaretto Liqueur, Medley Fresh Berries, Vanilla Bean Gelato **Traditional Pavlova (GF)** 13/14.1 Cherry Compote, Wattleseed Whipped Cream, Berry Coulis

M NM – Members Price | Non-Members Price

# \$15 LUNCH SPECIALS

### MONDAY TO FRIDAY \* | 12:00PM-2:30PM

#### Classic Chicken Schnitzel

Crispy Chicken Schnitzel, Garden Salad, Seasoned Chips, Choice of Sauce

#### **Cantonese Chicken Stir Fry**

Tender Chicken Breast, Seasonal Vegetables, Hokkien Noodles, Cashew Nuts, Chilli, Cantonese Special Sauce

#### Tandoori Chicken Naan Wrap

Chicken Tenderloin, Baby Spinach, Indian Herbs and Spices, Minted Yoghurt, Seasoned Chips

#### Roast of the Day

See Specials board for today's Roast Roasted Pumpkin, Baked Potato, Yorkshire Pudding, Red Wine Gravy

### **Creamy Fettuccine Prawn Alfredo**

Tiger Prawns, White Wine Cream Reduction, Basil Pesto, Lemon Gremolata

### Pot Pie of the Day

See Specials board for today's Pie Creamy Mashed Potato, Mushy Peas, Dark Ale Gravy

#### Bangers & Mash

Beef & Thyme Sausages, Creamy Mash Potato, Broccolini, Red Wine Gravy, Parmesan & Herb Crumb – Flint Street Butchery, Forbes NSW

## **CHEF SPECIALS**



Scan QR Code to see what Chef Specials are on the board today!

# WHAT'S ON



Scan QR code to check out our upcoming events and weekly specials

\*Not Available On Public Holidays. Dine in only.

